

Side Dishes

These mildly-spiced side dishes are a great accompaniment to our main courses. But if you'd prefer, for an extra £2.75, they can be served as a main course.

V Curry Sauce of your Choice	£2.50	V Saag Aloo ●●.....	£2.50
V Bombay Aloo ●●.....	£2.50	Spinach and potato	
V Mix Vegetable Bhaji ●●.....	£2.50	V Mushroom Bhaji ●●.....	£2.50
Mixed seasonal vegetables		V Tarka Dhal ●●.....	£2.50
V Aloo Gobi ●●.....	£2.50	Lentils with garlic	
Potato and cauliflower		V Chana Bhaji ●●.....	£2.50
V Aloo Bharta ●●.....	£2.50	Chickpeas	
Minted Potatoes		V Bengan Bhaji ●●.....	£2.50
V Bhindi Bhaji ●●.....	£2.50	Aubergines	
Okra (ladies fingers)		V Saag Paneer ●●.....	£2.75
		Spinach and Indian curd cheese	

Continental Dishes

These dishes are cooked to perfection by our fully competent chefs who appreciate that not everyone wants Indian food all of the time. They are all served with chips, peas and a continental salad.

V Omelette of your Choice	£ 5.45	Chicken OR Prawn Salad	£ 5.45
Chicken OR Prawns OR Mushroom OR Plain		Chicken Nuggets (Child Portion)	£ 3.50
Chicken Fillet	£ 5.45		
Scampi	£ 5.45		

Sundries

Our selection of rices and Indian breads make the most of the sauces we prepare and present to you in our main courses

V Boiled Rice	£1.50	V Garlic Nan	£1.75
V Pilau Rice	£1.50	V Peshwari Nan	£1.75
V Lemon Rice	£1.95	Stuffed with coconut, almonds, fruits and cherries	
V Mushroom Rice	£1.95	Keema Nan	£2.25
V Vegetable Rice	£1.95	Stuffed with special minced lamb	
V Egg Fried Rice	£1.95	V Cheese Nan	£2.25
V Chilli Fried Rice	£1.95	V Chappati	£0.95
Keema Rice	£2.50	Thin unleavened bread cooked on a tawa	
Cooked with special minced lamb		V Roti	£0.95
V Special Pilau Rice	£2.50	Unleavened bread cooked in the tandoor	
Onion, egg and peas		V Paratha	£2.25
V Kashmiri Rice	£2.50	Unleavened bread cooked in butter	
Sweet rice with fruits, coconut and almonds		V Aloo Paratha	£2.50
V Chips	£1.50	Stuffed with spiced potatoes	
V Potato Wedges	£1.75	Keema Paratha	£2.50
V Nan	£1.50	Stuffed with special minced lamb	
V Stuffed Nan	£1.95	V Salad	£1.50
Stuffed with mixed vegetables		V Cucumber Raita	£1.95
		A combination of cucumber, whisked yoghurt and mild spices	

SET MEAL FOR 2 ONLY £19.00!

2 popadoms with red onions, mango chutney & mint sauce
Choose any 2 starters*, Choose any 2 main courses*
Choose either Bombay aloo OR Mushroom bhaji as a side dish
includes 1 pilau rice and 1 plain nan

*Excludes all seafood and biryani dishes.



“ The regions premier Indian restaurant ”

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Takeaway Menu



BLUE TIFFIN

Indian Restaurant, Bar
& Entertainment Lounge



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Indian Restaurant, Bar
& Entertainment Lounge

OPEN DURING ALL PUBLIC & BANK HOLIDAYS - MAJOR DEBIT & CREDIT CARDS ACCEPTED

0161 628 2005

Monday to Thursday
5pm - 11.30pm
Friday & Saturday
5pm - 12.30am
Sunday
4pm - 10.30pm

Laurel Trading Estate
Higginshaw Lane
Royton, Oldham
OL2 6LH

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Appetisers

Plain Popadom	£0.40	Chutnies (Per chutney)	£0.40
Spicy Popadom	£0.40	Red onions, mango chutney, hot sauce, mint sauce & lime pickle.	

Starters

These are all of medium strength and all served with fresh salad and mint sauce.

V Chilli Paneer	£3.25	Reshmi Kebab	£2.75
Indian cheese lightly spiced, skewered and cooked in our tandoor. Served with fried onions and peppers.		Lightly spiced minced patties covered with a light omelette.	
Boti Kebab	£3.25	V Onion Bhaji	£2.25
Tender lamb chunks cooked with sliced onions and peppers.		Slightly spiced and deep fried onion fritter.	
Chicken Biraan	£2.75	V Samosa (Meat OR Vegetable)	£2.25
Lightly spiced chicken patties with fried onions.		Triangular deep fried crispy pasty.	
V Stuffed Mushrooms	£2.95	V Pakoras	£2.75
(Meat OR Vegetable) Whole mushrooms stuffed with meat or vegetables then deep fried.		(Chicken OR Mushroom OR Paneer) Slightly spiced and deep fried fritters of your choice.	
Shahi Tokra (Lamb OR Chicken).....	£3.25	Meat Mixed Starter	£2.95
Pieces of lamb or chicken blended with unique spices then fried with onions.		Chicken and lamb tikka, onion bhaji and meat samosa.	
		V Vegetarian Mixed Starter	£2.75
		Onion bhaji, mushroom pakora and samosa.	

Puri Starters

Fillings of a medium dry consistency served in a freshly cooked, flakey puri bread.

V Aloo Chat Puri	£2.25	Prawn Puri	£2.75
Spicy potatoes mixed with chickpeas, onions, tomatoes and cooked in a rich medium sauce.		Prawns cooked in a rich medium sauce.	
V Garlic Mushroom Puri	£2.50	King Prawn Puri	£3.75
Pan fried buttered mushrooms with garlic.		King prawns cooked in a rich medium sauce.	
Chicken Chat Puri	£2.75	Chicken Saag Puri	£2.95
Chicken tikka mixed with chickpeas, onions, tomatoes and cooked in a rich medium sauce.		Chicken and spinach cooked with onions, tomatoes and cooked in a rich medium sauce.	

Seafood Starters

Salmon Biraan	£3.25	Prawn Cocktail	£2.25
Salmon fillets marinated and lightly spiced, fried with onions and served with salad.		Prawns on a bed of lettuce, lavishly covered with seafood sauce then garnished with sliced cucumber, tomatoes and lemon.	
King Prawn Butterfly	£3.75		
Whole king prawn spiced with herbs in batter and breadcrumbs then deep fried.			

Tandoori Starters & Main Courses

Marinated in yoghurt with herbs & spices and barbecued in a tandoori oven. Starters are served with a salad and mint sauce.	STARTER	MAIN COURSE
Main courses include a salad and a medium strength vegetable curry sauce		
Sheek Kebab	£ 2.25	£ 5.75
Spiced minced lamb		
Chicken Liver Tikka	£ 2.25	£ 5.75
Chicken Tikka	£ 2.50	£ 5.95
Diced boneless chicken		
Tandoori Chicken	£ 2.50	£ 5.95
Chicken on the bone		
Lamb Tikka	£ 2.50	£ 5.95
Diced boneless lamb		
Tandoori Drumsticks	£ 2.75	£ 6.45
Lightly spiced drumsticks (on the bone)		
Garlic Chicken	£ 2.75	£ 6.45
Lamb Chops	£ 2.95	£ 6.95
Prime, tender lamb chops in a delicately spiced tandoori sauce		
Fish Tikka	£ 3.25	£ 7.45
Mouthwatering salmon steak		
Chicken Shashlik	--	£ 6.25
Chicken tikka with roasted tomatoes, onions and peppers		
Tandoori Mixed Grill	--	£ 7.25
Chicken tikka, lamb tikka, garlic chicken, tandoori chicken, sheek kebab and lamb chops		
King Prawn Tikka	£ 3.75	£ 7.95

Seafood Specials

Fresh seafood cooked to perfection using traditional Indian cooking methods and enhanced by our special mix of herbs and spices. These are delicious and ideal for the ‘health conscious’ diner.

King Prawn Delight	£ 7.95
King prawn cooked in shell in a medium dry spicy sauce.	

Tiger Prawn Anarkali	£ 7.95
Tiger prawns cooked in a unique blend of spices with onions, pepper.	

Signature Dishes

Unique, individual and memorable dishes cooked to perfection by our Chefs. A meal fit for a king!

Chicken OR Lamb Tikka Lava	£ 6.95
Strips of meat rolled in crispy breadcrumbs and deep-fried. Then cooked in a curry sauce with green chillies, green and red peppers with a dashing of sundried tomato sauce. A dish of a fairly dry consistency.	

Paneer Kofta	£ 6.45
Minced lamb and paneer meatballs deep-fried and cooked with cubes of Indian paneer & cheese in a medium dry sauce.	

Saag Kofta	£ 6.45
Spiced lamb meatballs filled with spinach and cooked in a medium strength sauce.	

Chef’s Specials

Our head chef presents for you the following dishes that he has created using the knowledge and experience of having worked in some of the best restaurants in the U.K.

Blue Tiffin Thawa	£ 6.95
Chicken tikka, lamb tikka, garlic chicken and lamb chops specially prepared with the finest herbs and spices.	

Badshahi Chingri	£ 7.95
King prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, tabasco sauce and garnished with fresh coriander. A highly recommended and satisfying dish.	

Salmon Tikka Salsa	£ 8.45
Blush pink Scottish salmon simmered in a heady mustard and fenugreek gravy. A beautiful and unique dish in a league of its own. Served with Bombay aloo.	

Chicken OR Lamb Nepalese	£ 6.75
Cooked in an exotic mix of spices, red and green peppers, tomatoes, green chillies and a special Nepalese chilli sauce.	

House Specials

A selection of dishes cooked in a way that you will not find elsewhere. Unique in nature, these dishes can quickly become your favourite!

Chicken OR Lamb Tikka South Indian Garlic	£ 5.95
Cooked with slices of garlic, green chillies, plum tomatoes and fresh coriander.	

Chicken OR Lamb Tikka Rangeela	£ 5.95
Cooked with a blend of spices, garlic, capsicum, onions and garnished with coriander.	

Kamli Aash	£ 7.45
Stir fried pieces of duck cooked with capsicum, garlic & aromatic spices, creating a unique dish.	

Chicken OR Lamb Tikka Saagwala	£ 5.95
Spinach prepared with garlic, ginger and tomatoes in a medium spiced sauce. A delightful speciality.	

Chicken OR Lamb Tikka Shahi	£ 5.95
Tikka, keema and garlic cooked in a spicy bhuna sauce.	

Mango Chicken	£ 5.75
Spicy medium dish cooked with a mango flavour similar to bhuna.	

Lembu Chicken	£ 5.75
Spicy medium dish cooked with a lemon juice to lend it a tangy, citrus flavour in an exotic medium strength sauce.	

Chicken OR Lamb Tikka Rezzela	£ 5.95
Cooked in the tandoori and then further cooked in a pan with generous use of mint and coriander along with fenugreek leaves and strips of onion and capsicum.	

Chicken OR Lamb Tikka Chilli Mossala	£ 6.25
Diced pieces of chicken or lamb tikka cooked in sauce made with a delicate blend of aromatic spices and herbs, use of fresh green chillies lends this dish a hot, fiery taste and aroma.	

Chicken OR Lamb Tikka Afghani	£ 5.95
Cubes of chicken or lamb stir-fried with green chillies, ginger, garlic and onions. Red and green peppers give this dish a colourful appearance. Best enjoyed with nan bread.	

Blue Tiffin Balti Exotica	£ 6.95
Chicken Tikka, Lamb Tikka, Garlic Chicken and Lamb Chops specially prepared with the finest herbs and spices, of medium strength. Served in a balti.	

Machli Korai	£ 7.45
Fish cooked in a combination of spices, fresh tomatoes and onions to produce a dry rich sauce.	

Not So Spicy

For diners who need a gentle introduction to the world of spice or prefer a milder or more familiar flavour, we’ve selected dishes that meet the “crossover”. You can order these with the confidence that they will not be too spicy.

Chicken or Lamb Tikka Masalla	£ 5.95
Diced breast of spring chicken or lamb cooked in a unique mild, creamy tandoori sauce. This dish is a favourite amongst our diners	

Chicken or Lamb Dhansak	£ 4.95
Prepared with oriental spices, a mild and tangy sauce with a delicious piquant richness, cooked with garlic, pineapples and lentils. A sweet and sour dish garnished with coriander.	

Chicken OR Lamb Badami	£ 6.95
A rich, mild and creamy sauce cooked with almonds, pistachios and cashew nuts. A mildly flavoured dish.	

Butter Chicken	£ 5.95
A mild rich butter dish with fresh ground spices.	

Ameri Murgh	£ 6.95
Succulent pieces of chicken breast cooked in mango pulp and cream that creates a magnificent mouth watering dish. Garnished with flaked almonds.	

Traditional Selection

Here’s your biggest decision ... should you stay with a traditional curry cooked in a style to suit your palate, or will you trust our judgement and sample one of the House Specialities, Chef’s Specialities or Tandoori Dishes?

For a Traditional curry first choose your filling. Will it be succulent chunks of lamb, diced breast of chicken, prawns or a non-meat option? Then choose the style you would like the chef to prepare to your filling.

	FILLINGS		
V Vegetables	£3.00	Prawns	£ 3.25
V Paneer (Indian curd cheese).....	£ 3.25	Chicken Tikka	£ 3.75
V Mushrooms	£3.00	Lamb Tikka	£ 3.75
Keema (minced lamb).....	£3.25	Special Mix (Chicken, lamb and prawns).....	£ 4.45
Chicken	£3.25	King Prawns	£ 4.75
Lamb	£3.25		

The price of each dish is the price of the filling ABOVE plus the price of each style of cooking BELOW
For Example: Chicken is £ 3.25 and Rogon Josh is £ 1.70 = Chicken Rogon Josh - £ 4.95

	STYLES		
Bhuna	£ 1.70	Vindaloo	£ 1.70
A combination of a special blend of spices, onions and tomatoes, fried and cooked in a firm, dry sauce of medium consistency.		Hot and fiery dish. Only for the brave!	
Dupiaza	£ 1.70	Korai	£ 2.20
A delicious dish prepared with an abundance of fried onions, tomatoes and seasoned with ginger, coriander and spices.		Spicy dish cooked with diced onions and green peppers in a thick sauce.	
Rogon Josh	£ 1.70	Acharee	£ 2.20
Delicately spiced, cooked with sweet pimentoes, capsicum and tomatoes. An original authentic Indian dish with a great aroma. Highly recommended and very satisfying.		Cooked in a spicy tangy sauce with mixed pickle. Garnished with coriander.	
Madras	£ 1.70	Balti	£ 2.20
A southern Indian dish, with a hot and spicy taste, prepared with fresh spices, tomato pureé and herbs.		Prepared in an Indian wok-style utensil with fresh garlic, ginger and tomatoes in a spicy aromatic sauce. A favourite delicacy of the chef.	
Patia	£ 1.70	Jalfrezi	£ 2.20
Lightly fried chopped onions in a dark red sweet and sour sauce. A hot dish with a distinctive aroma and garnished with coriander.		Sauteéd dish cooked with onion, garlic, ginger, green peppers and fresh chillies.	
Samber	£ 1.70	Biryani	£ 3.75
Cooked with lentils and lemon juice to give a sharp and distinctive taste. A hot and spicy south Indian dish.		Biryani is prepared by gently cooking with saffron flavoured Basmati rice, together with a mixture of mild aromatic spices. Garnished with coriander and flaked almonds. Served with an omelette and a medium strength vegetable curry sauce.	

V	Vegetarian
●	Mild
●●	Medium
●●●	Fairly Hot
●●●●	Hot
●●●●●	Fiery